

**METHOD FOR REDUCTION OF ACRYLAMIDE IN FOODS,
FOODS HAVING REDUCED LEVELS OF ACRYLAMIDE,
AND ARTICLE OF COMMERCE**

ABSTRACT

A method for the reduction of acrylamide in food products, food products having reduced levels of acrylamide, and an article of commerce. In one aspect, the method comprises reducing the level of asparagine in a food material before heating. In one embodiment, the method comprises extracting at least a portion of the asparagine from the food material before heating. In yet another aspect, an article of commerce communicates to the consumer that a food product has reduced or low levels of acrylamide or asparagine.